

**AMENDMENTS TO THE CLAIMS**

This listing of claims will replace all prior versions, and listings, of claims in the present application.

**Listing of Claims:**

1. **(Currently Amended)** A method for producing crystalline maltitol, comprising the steps of:

feeding a first maltitol aqueous solution having a solid content of maltitol of 70 to 97 wt% and a temperature of 90 to 120°C to a kneader so as to knead and cool it,

then feeding a second maltitol aqueous solution having ~~a higher solid content than that of the first maltitol aqueous solution~~ a solid content of 97.5 to 99.5 wt% and a temperature of 120 to 140°C to the kneader and further kneading and cooling the resulting mixture so as to produce a plastic mass,

cooling the produced plastic mass so as to solidify it, and  
pulverizing the solidified mass.

2. **(Canceled)**

3. **(Currently Amended)** A method for producing crystalline maltitol, comprising the steps of:

feeding a maltitol aqueous solution having a solid content of 97.5 to 99.5 wt% and a temperature of 120 to 140°C to a kneader so as to knead and cool it,

then adding water to the kneader and further kneading and cooling the mixture so as to produce a plastic mass,

cooling the produced plastic mass so as to solidify it, and

pulverizing the solidified mass.

**4. (Canceled)**

5. **(Original)** The method of claim 3, wherein water is added ~~several times~~ in an amount of 1.0 to 7.0 parts by weight based on 100 parts by weight of the maltitol aqueous solution.

6. **(Original)** The method of claim 1 or 3, wherein the kneader is a continuous kneading-extruding machine having a cooler.

7. **(New)** The method of claim 1, wherein the crystalline maltitol is produced without using seed crystals.

8. **(New)** The method of claim 3, wherein the crystalline maltitol is produced without using seed crystals.